**Teruzzi**

Isola Bianca
Vernaccia di San Gimignano
DOCG

**REGION**
Tuscany

**VARIETY**
100% Vernaccia di San Gimignano

The vinification process includes grape skin maceration in press for one night, soft pressing the day after harvest, cold settling of the must, alcoholic fermentation at a controlled temperature of 16°C in stainless steel.

**TASTING NOTES**
Fruited and mineral notes typical of this variety. The taste is pleasant and complex, with an excellent balance between acidity, structure and persistency.

**FOOD PAIRINGS**
Perfect for aperitifs, crustacea, raw fish, white meats and fresh cheeses, as well as with vegetables based first courses.